



BAVARIE

Käfer

STARTER

Salads from Munich

farmer's cooperative ^{i,a,h}

berry-tarragon-dressing | mountain cheese |
radish | roasted sunflower seeds |
pumpkin seeds | pretzel croutons

13,50 €

FOR OPTIONAL:

gratinated goat chesse ^{m,g}

+ 5,80 €

wild caught shripms (3 pieces) ^d

+ 9,00 €

Char from the fish farming Birnbaum ^{d,k,i,f}

stained | own caviar | ginger radish |
miso creme | cucumber stock

18,80 €

Wildfowl terrine ^{a,m,i,h}

pak choi | cauliflower | carrot
turnip & radish | vegan basil - mayonnaise

18,00 €

Vegan tartare made from beetroot ^{i,l}

smoked mashed potatoes | mustard seed |
tarragon mayonnaise | pickled vegetables

16,50 €

SOUPS & SMALL DISHES

Pumpkin-Curry creme Soup ^{b,i,f,m}

wild caught shrimp | passion fruit |
seed oil | seeds

11,50 €

Veal consommé ^{i,g,m,i,a}

root vegetables | crêpe roulade

10,50 €

Vegan Munich Quinoa cuts ^{i,k,o,f,h}

forest mushroom broth | porcini mushroom
cream | caramelized pear

22,50 €

FISH & MEAT

Baked bavarian salmon trout ^{a,f,m,g}

lentil vegetables | salmon trout caviar |
beetroot | Beurre Blanc

27,50 €

Coq au Vin à la Bavarie ^{ij}

Bio chicken Le Bleu from Chiemgauhof
in Locking | braised vegetables |
pancetta | potato mousseline

28,50 €

Braised veal cheeks ^{ai}

pointed peppers cream | artichoke |
Piment d ` Espelette Jus

27,50 €

CLASSIC'S

Wild shrimp & scallop Tagliolini ^{b,n,d,a,g,m,i}

sugar snap | date tomatoes |
crustacean bisque

28,50 €

Bavarian escalope from the calf ^{a,c,g,i,l,m}

potato salad | dill cucumber |
hand stirred cranberries | organic lemon

29,50 €

Steak au Poivre ^{a,c,g,m}

beef filet from bavaria | peppersauce |
wild broccoli | potato-onion tart

39,50 €

DESSERT

Baileys & PISTACHIO ^{a,c,e,m,h}

lpineapple | lemon verbena | chocolate

13,50 €

VAmond Semolina & almond creme ^h

raspberries | sorbet | espuma

13,50 €

Mini desserts ^{a,c,h,g,m}

out from the vendor's tray

crème brûlée
mousse au chocolat

6,50 €

Cheese selection from the cheese dairy Tegernseer Land ^{a,h,e,g,m}

chutney | nuts | farmers bread

15,50 €

From Monday to Saturday
we will serve a
3-course Business
Lunch Menu
39,00 € per Person

Bread / salt / olive oil
Soup / starter
Main dish
Dessert

From thuesday till saturday
we will serve our
4-course bavarie-dinner menue
for 72,00 € per person

Bread / salt / olive oil

Amuse bouche

starter

Char from the fish farming Birnbaum ^{d,k,i,f}

stained | own caviar | ginger radish |
miso creme | cucumber stock

Maultaschen (dumplings) filled with deer venison from the Gutshof Polting ^{a,c,i,m}

pumpkin | celery | truffle

Cheeks & filet from Tiroler calf ^{a,m,i}

leek creme | mushrooms |
chives-curd dumplings

Baileys & Pistachio ^{a,c,e,m,h}

pineapple | lemon verbena |
chocolate

From thuesday to saturday
we will serve our **vegan**
bavarian 4-course menue
for 62,00 € per person

Bread / salt / oliveoil

Amuse bouche

starter

Tartare made from beetroot ^{ij}

smoked mashed potatoes |
mustard seed | tarragon mayonnaise |
pickled vegetables

Munich Quinoa cuts ^{i,k,o,f,h}

Forest mushroom broth | porcini mushroom
cream | caramelized pear

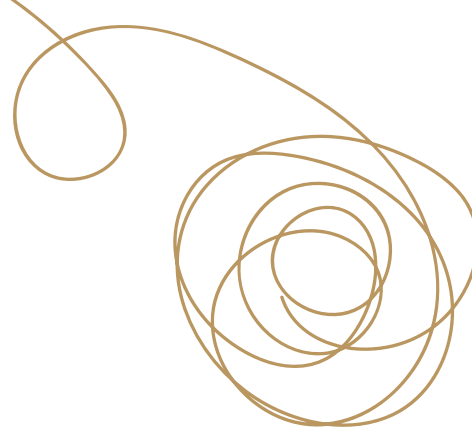
Buckwheat dumplings ^{i,k,f}

carrot | cauliflower | vegetable jus

Almond Semolina & Almond Creme ^h

crumble | chocolate | pickled cherries |
Bergamot Sorbet

BAVARIE



The Bavarie
is such a thought

In a time,
which accelerates more
and more,
in one world,
that spins faster and faster
will the wish itself
to focus on the essentials
steadily larger.
And this is how our thoughts
are reflected
also in the menu again,
in which we regionality
and thus live sustainability.
Producers,
who have been with us
for a long time
whose ultimate goal is quality,
are the guarantors for really
beautiful ones
and harmonious dishes,
the one in the Bavarie
so often rediscovered.

We hope you enjoy it

Your Bavarie team

HOT DRINKS

Variations of Wital Tee
Please ask our service

4,00 €

Coffee specialties
from the Emilo coffee roastery

Espresso	2,90 €
Double Espresso	3,90 €
Coffee	3,70 €
Latte Macchiato	4,80 €
Cappuccino	4,80 €
Hot chocolate	3,80 €

WATER

Munich water from BWT	
sparkling natural	1,00 6,90 €
Gerolsteiner mineralwater	
sparkling natural	0,25 4,20 € / 0,75 8,50 €

SOFTDRINKS

Fresh pressed	
orange juice	0,20 5,00 €
Coca Cola zero	0,20 4,00 €
Redbull sugarfree	0,25 4,50 €

JUICE FROM WOLFRA

Apple currant orange rhubarb	
	0,30 4,20 €

ALL JUICES ARE ALSO AVAILABLE AS A SPRITZER

0,30 | 3,90 €

BEER

Paulaner	0,30 3,90 €
Draft Wheat Shandy non alcohol	

APERITIF

Aperol Spritz	0,20 8,50 €
Aperol Prosecco Orange juice	
Aperitif of the day	0,20 8,50 €
Bellini	0,20 8,50 €
Negroni	0,20 9,50 €
Gin Campari Vermouth	
Moscato d'Asti	0,10 6,50 €

CHAMPAGNE

Käfer Crémant de Loire Brut	
Bouvet - Ladubay France	
	0,10 6,50 € / 0,75 42,00 €

Käfer Crémant de Loire Rosé Brut	
Bouvet - Ladubay France	
	0,10 7,50 € / 0,75 49,00 €

Laurent - Perrier Brut	
France	
	0,10 15,00 € / 0,75 105,00 €

Laurent - Perrier Rosé	
France	
	0,75 120,00 €

WHITE WINE

Grauburgunder	
Emil Bauer Pfalz Germany	
	0,20 9,00 €
	0,75 29,00 €

Riesling	
Robert Weil Rheingau Germany	
	0,20 9,80 €
	0,75 33,00 €

Käfer Grüner Veltliner	
Jurtschitsch Kamptal Austria	
	0,20 7,80 €
	0,75 27,00 €

Bourgogne Chardonnay Laforet	
Joseph Drouhin Burgund France	
	0,75 30,00 €

Lugana Frati	
Ca dei Frati Lombardei Italy	
	0,75 41,00 €

ROSÉ WINE

Rosé vom Zweigelt	
Johann Topf Kamptal Austria	
	0,20 9,80 €
	0,75 33,00 €

RED WINE

Black Print	
Markus Schneider Pfalz Germany	
	0,20 11,60 €
	0,75 39,00 €

Zweigelt organic red wine	
Jurtschitsch Kamptal Austria	
	0,20 8,20 €
	0,75 27,00 €

Bourgogne Pinot Noir Laforêt	
Joseph Drouhin France	
	0,20 9,60 €
	0,75 32,00 €

Pannobile organic red wine	
Gernot und Heike Heinrich Burgenland	
	0,75 55,00 €

Côtes Du Rhône 2018	
Paul Jaboulet Aine	
	0,20 9,00 €
	0,75 31,00 €

Crozes Hermitage	
Les Launes / Delas	
	0,75 42,00 €

Corbières G.T.	
Gérard Bertrand	
	0,20 9,00 €
	0,75 29,00 €